

Mama B's Garlic Butter Baked Salmon

Baking the salmon in foil and covered with garlic lemon sauce will make it so flaky and tender that you and that will make you love this recipe

Ingredients:

2-1/2 Lbs. Sockeye salmon	4 Tbsp	Lemon juice
4 Tbsp Butter	1 Tsp	Salt
1 Tsp Pepper	2 Tbsp	Fresh parsley
1 Tbsp Mama B's Garlic Bread blend		Foil

Directions:

- Preheat the oven to 375°F.
- In a saucepan over medium heat, combine the lemon juice and Mama B's Garlic Bread blend, allow the lemon juice to reduce to 2 tablespoons. Add in 2 tablespoons of butter, remove pan from heat and swirl so the butter starts to melt. Place back on the heat for a few seconds. Repeat with remaining 2 tablespoons of butter. When butter is completely melted, remove sauce from stove.
- Place the salmon in a piece of foil large enough to fold over and seal. Brush the salmon with the garlic butter sauce. Season with salt, pepper to taste. Cover with foil so that all sides are properly closed so the sauce does not leak.
- Bake the salmon for 12-14 minutes or until firm. Open the foil and allow the fish to broil under the broiler for 2-3 minutes, keeping an eye on it so the fish does not burn. Remove from oven, top with parsley. Serve immediately.



*Spice
Blend:
Garlic
Bread*

